

# SEEBICHL Restaurant

Regional products. A new kind of modern interior. Specialities: fondue/regional cuisine

## Description

"Alpine pleasure area above the lake"

Authentic and pure, without any artificial background music - this is how the Seebichl chefs love to cook. Fresh milk, yoghurt and cheese directly from the nearby farm, meat from young cattle from the region, game meat from the surrounding mountains and fruits and vegetables sometimes even from wild nature in our home-made dishes is an experience of real taste. On Sundays "Schnitzel Only"

Real Tyrolean parlors with modern elements, and on beautiful days the Panorama Terrace are places designed to concentrate on the essentials - gourmet rooms appreciated by local connoisseurs and guests. Mastercard is accepted

## downloads

[GPX FILE](#)

[INTERACTIVE MAP](#)

